

# LYSIS GRENAT

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**Pectolytic enzyme  
for the clarification of juices or red wines**

## CHARACTERISTICS

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**LYSIS GRENAT** is a pectolytic enzyme developed for clarifying juices or red wines. **LYSIS GRENAT** is in microgranular form.

**LYSIS GRENAT** is naturally poor in cinnamoyl esterase and thus prevents the formation of volatile phenols.

## OENOLOGICAL PROPERTIES

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- Hydrolyzes pectins enabling the proper clarification of juices or red wines

## APPLICATIONS

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- Particularly adapted to making red wine from an organic approach
- To apply to free-run juice, red press or on red wines

## APPLICATION RATE

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Recommended dose: 1 to 4 g/hL depending on contact time, temperature and pH level.

## INSTRUCTIONS FOR USE

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Dilute **LYSIS GRENAT** in 10L of water or must.  
Incorporate into volume to be treated. Homogenize well.

### Precautions for use:

Product for exclusively oenological and professional use.  
Use in compliance with regulations in force

## PACKAGING

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100 g box.

## STORAGE

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Full packaging, seal of origin, store away from light in a dry and scent-free place. Upon reception, keep at a temperature under 25°C. To keep after the harvest, store at a temperature between 8°C and 15°C.

Once open: keep at a temperature between 8°C and 15°C and use quickly.

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